# Dry Stout v2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **30.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 4.5 kg *(79.6%)* | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg *(7.1%)* | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.31 kg *(5.5%)* | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.31 kg *(5.5%)* | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.13 kg *(2.3%)* | 68 % | 1300 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Sybilla | 25 g | 60 min | 7.5 % |
| Boil | Sybilla | 20 g | 30 min | 7.5 % |
| Boil | Sybilla | 17.5 g | 10 min | 7.5 % |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.